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# HOMEMAKERS' CHAT

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U. S. DEPARTMENT  
OF AGRICULTURE  
OFFICE OF INFORMATION

(Release on receipt)

SUBJECT: "Making the Wheat Go Round" - Information from the Production and Marketing Administration, U.S. Department of Agriculture

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Food is scarce in Europe and Asia. So scarce that people in those parts of the world are eating every available scrap. Even then...they get just barely enough to live. Millions of them will starve unless we send them wheat.

Six million long tons of wheat is the goal our government set for export the first six months of this year. Our shipments fell short of the quota in the first three months. And now when wheat supplies are normally lower---as they are at this time of year--we will have to bend every effort if we are to meet this quota.

What can we do?

Well...let's look first at what we are doing. We are eating bread from a higher extraction flour than we did before. That's saving some wheat. The Government has placed restrictions on the use of wheat to feed livestock and poultry. It's placed a ban against the use of wheat to make whiskies and beers.

A few weeks ago...one of the big problems was to get enough box cars to move the wheat from elevators and warehouses in the Middle West to ports on the coasts for shipment. That's solved now. There are enough box cars available.

The problem now is to get wheat....to urge the farmers to sell the wheat on hand. Recently the U.S. Department of Agriculture announced that it will buy wheat. If the farmer thinks the market price will be higher a few months from now....under the USDA plan...he may select the market price of a future date---anytime between now and March 31, 1947. And he will be paid for his wheat at that price.

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War Food Order 1 is playing a key role to conserve wheat. War Food Order 1 --as you may recall- prohibits the selling of bread and other bakery products on consignment. Before the war...you remember....the baker would deliver fresh bread to the grocery store every day and take up the loaves that were left from the day before. Some of this bread was sold in "day old stores"...but large quantities of it were fed to livestock or destroyed. We can't afford such practices today when the world is in desperate need.

Well...these are some of the steps the government has taken to save wheat. Some of the biggest savings will be made---not by government orders and regulations--but by voluntary conservation in your home and in public eating places.

Plan your buying and your meals so that you use less wheat products. Forty percent less wheat products is our national goal. One way you can do this is by eating more plentiful foods instead of the scarce ones--by eating potatoes--for example--in the place of bread.

Another way you can save wheat is--not only to buy less--but to use up all that you buy. Every pound of bread you save means almost a pound of wheat for somebody who needs it to live. Let's eat less and waste less that others may live.

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